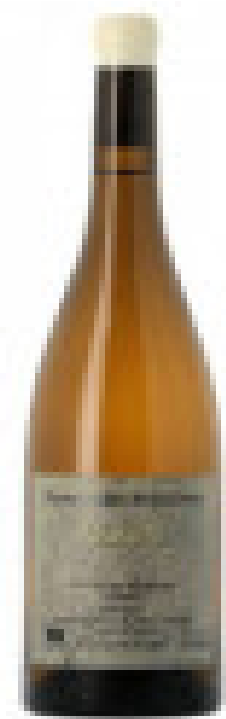


# Domaine des Ardoisières "Quartz" dry white 2016



## Product price:

€408.00

## Product features:

Area: SAVOIE

Winemaker: Michel Grisard et Brice Omont

Vintage: 2016

Appellation: IGP d'Allobrogie

Color: dry white

Unit Price: + 50 €

Size: 75cl

Cuvee: Quartz

RVF: 17/20

Bettane + Desseauve: 16.5/20

Wine Advocate (Parker): 94/100

Cépage dominant: altesse

## Product short description:

94/100 Robert Parker Wine's Advocate

## Product description:

**Robert Parker Wine's Advocate** (Stephan Reinhardt, janvier 2018) : 94/100. *TBased on 100% Altesse grown in a warm but well-aerated cru on quartzite soils at 400 to 500 meters above sea level, the intensely yellow colored 2016 Vin des Allobroges Cevins "Quartz" displays a very deep, intense, fresh, mineral and honey-scented bouquet with generously ripe fruit in the background. This is impressively pure, rich and precise! Full-bodied, intense and juicy on the palate, this is a rich and mouth-filling yet fine, highly elegant Allobroges. The body and the dense, lush texture are structured by fine tannins, whereas the finish reveals power, concentration, complexity and fascinating purity and finesse. Its richness is perfectly intertwined with the yeasty and finely tannic texture and the gorgeously fine acidity. The finish is enormously long and tensioned. The highly digestible 2016 reminds me of the finest white wines from the Rhône as well as fine Burgundies.*

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*The aging potential should be remarkable. The fermentation (with natural yeasts) and aging (12 months) took place in barriques before the wine was bottled with a light filtration. Tasted in Hannover in January 2018. Drink date 2018-2036.*